

Appl. No. 10/528,734
Response dated: September 30, 2010
Reply to OA of: March 30, 2010

This listing of claims will replace all prior versions and listings of claims in the application.

Listing of Claims:

1-20(cancelled).

21(new). A method for reducing acrylamide production in subsequent cooking of part-cooked French fried potatoes, wherein said method comprises chopping potatoes to produce chopped potatoes in the form of batons having a cross-sectional area of 10 to 100 mm², fermenting the chopped potatoes with a lactic acid producing bacterium, and frying the fermented chopped potatoes whereby to produce part-cooked French fried potatoes.

22(new). A method according to claim 21 which further comprises the step of cooking said part-cooked French fried potatoes whereby to produce French fries having a reduced acrylamide content.

23(new). A method for reducing acrylamide production in the preparation of French fried potatoes, wherein said method comprises chopping potatoes to produce chopped potatoes in the form of batons having a cross-sectional area of 10 to 100 mm², fermenting the chopped potatoes with a lactic acid producing bacterium, frying the fermented chopped potatoes whereby to produce part-cooked French fried potatoes, and subsequently cooking said part-cooked French fried potatoes to produce French fries having a reduced acrylamide content.

24(new). French fries produced by a process as claimed in claim 21.

25(new). French fries produced by a process as claimed in claim 22.

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26(new). French fries produced by a process as claimed in claim 23.

27(new). A method according to claim 21 wherein fermenting is in an aqueous medium for 1-6 hours at a temperature from 25-35°C.

28(new). A method according to claim 27 wherein fermenting is in an aqueous medium for 1-6 hours and wherein the frying temperature is above 150°C.

29(new). A method as claimed in claim 28 where in the aqueous solution is a 1% sodium chloride solution with 1×10^6 cell/ml of *Lactobacillus* strain NCIMB 40450.

30(new). A method as claimed in claim 23, wherein the part-cooked French fried potatoes are transported and/or stored and cooked again.

31(new). A method as claimed in claim 30 wherein the bacterium, is *Lactobacillus plantarum*.

32(new). A method as claimed in claim 23 wherein the bacterium is *Lactobacillus plantarum*.

33(new). A method as claimed in claim 22, wherein the part-cooked French fried potatoes are transported and/or stored and cooked again.

34(new). A method as claimed in claim 33, wherein the part-cooked French fried potatoes are cooked again by a consumer by baking.

35(new). A method as claimed in claim 33, wherein the part-cooked French fried potatoes are cooked again by deep frying in a restaurant.